



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
CINNAMON ELEMENTARY		500 E CINNAMON DR		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
				77896		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		9/26/2025	Routine Inspection		PR0006095		8/31/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Today Inspection of Cinnamon Elementary School, the following were observed,

All handwash sinks water temperature reads above 100F. All sink station have single use paper towel, hand soap, and trash bin.

Three compartment sink are properly used during time of inspection, storing water and sanitizer. Bleach is use as sanitizer. (Kitchen have sanitizer test strip log and currently dated.

Employee restroom observed with water temperature above 100F, have single use paper towel, and hand soap. Toilet was observed working properly.

Temperature of refrigeration unit for milk observed reading below 41F

Walk-in cooler temperature observed reading below 41F. All items are store neatly and above floor by 6 inch. Most items are dated on box. Freezer reading observed below 41F and observed frozen items. Items are also neatly organized and dated on box and store above floor, 6inch.

Hot holding units (2) holding pizza observed temperature above 135F.

Dry storage are organized and also dated on container and box.

Ventilation hood observed clean with no grease buildup.

Floor and wall observed with no debris. Food contact equipment were observed clean and neatly stored. Door verified when opened, air curtain is on and operating properly.

Food manager Kim Jobe certificate verified and valid, expire on 06/09/2030.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Tong Yang**

Title:

Date: **9/26/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: